

CROCKPOT CHICKEN & GRAVY

Author: [Plain Chicken](#)

Yield: 6 people

Prep Time 5 mins | Cook Time 5 hrs | Total Time 4 hrs 5 mins



Slow Cooker Chicken & Gravy - only 3 ingredients!! Such a great weeknight meal! Just dump everything in the crockpot and let it work its magic! Serve over hot steamed rice with some green beans. SO easy and kid-friendly too!



Equipment:

- [6-qt Slow Cooker](#)

Ingredients:

- 3 to 4 boneless skinless chicken breasts
- 1 (10.5-oz) [can Unsalted Cream of Chicken Soup](#)
- 2 (0.87-oz) envelopes of chicken gravy mix
- 1/2 cup water or chicken broth, optional
- [hot steamed rice](#)

Instructions:

1. Place chicken in the slow cooker and season with salt and pepper, if desired.
2. Whisk together soup, gravy mix, and water (if using). Pour over chicken.
3. Cover crock-pot and cook on LOW for 4-6 hours.
4. Before serving break the chicken breasts into bite-sized pieces. Serve over hot steamed rice.

Notes:

- Do NOT make the gravy. You are only using the dry mix.
- Can use chicken thighs or tenderloins in place of chicken breasts.
- Can use frozen chicken breasts.
 - You will need to cook on the higher end of the cooking time if using frozen chicken.
- Can add frozen vegetables to the mixture.
- I suggest using Unsalted Cream of Chicken Soup in this dish to control the sodium.
 - You can buy it by the case at Amazon: <https://amzn.to/49n4uZE>
 - Need Gluten-free Cream of Chicken Soup? You can buy it here: <https://amzn.to/3MtqQ1s>
 - Here is our recipe for Homemade Cream of Chicken Soup: <https://www.plainchicken.com/homemade-cream-of-chicken-soup/>
- Here is our recipe for **Homemade Chicken Broth**: <https://www.plainchicken.com/slow-cooker-chicken-broth/>

<https://www.plainchicken.com/crock-pot-chicken-gravy/>

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